

VULCAN

INSTALLATION & OPERATION MANUAL

EG SERIES GAS RANGES

MODEL

<i>EG24</i>	<i>ML-52486</i>
<i>EG36</i>	<i>ML-52487</i>
<i>EG48</i>	<i>ML-114956</i>
<i>EG60</i>	<i>ML-52488</i>
<i>EG160</i>	<i>ML-52489</i>
<i>EG260</i>	<i>ML-52490</i>



IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

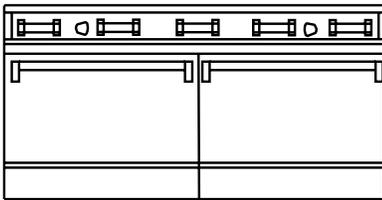
IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

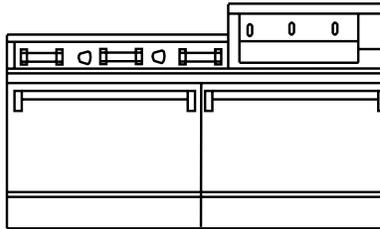
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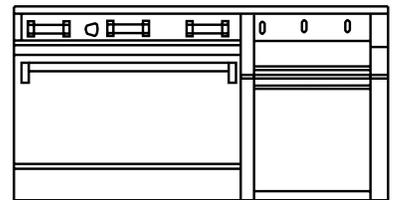
EG SERIES GAS RANGE MODELS



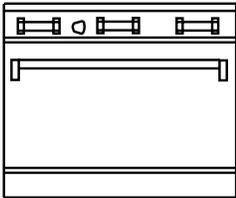
EG60



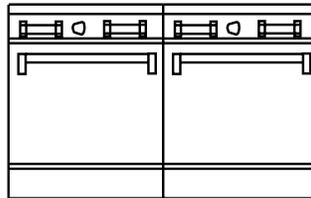
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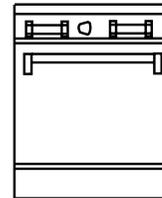
EG160



EG36



EG48



EG24

PL-53006

Installation, Operation and Care of MODEL EG SERIES GAS RANGES

KEEP THIS MANUAL FOR FUTURE REFERENCE

GENERAL

Vulcan ranges are produced with quality workmanship and material. Proper installation, usage and maintenance of your range will result in many years of satisfactory performance.

Vulcan suggests that you thoroughly read this entire manual and carefully follow all of the instructions provided.

Standard equipment includes 1 oven rack.

Optional field installable accessories include a stainless steel backsplash with plate shelf, stainless steel 11" (279.4 mm) low riser, $\frac{3}{4}$ " (19 mm) flex hose/disconnect in 3-, 4-, and 5-ft. lengths (91.4, 122, and 152.4 cm), and 1 extra oven rack.

INSTALLATION

UNPACKING

This range was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage. If the range is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack the range and place it in a work-accessible area as near to its final installed position as possible. Remove all shipping wire and wood blocking.

Before installing, verify that the type of gas supply (natural or propane) agrees with the specifications on the rating plate located on the inside of the lower kick panel. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer or Vulcan-Hart Company immediately.

LOCATION

CAUTION: The equipment area must be kept free and clear of combustible substances.

The range, when installed, must have a minimum clearance from combustible construction of 6" (152.4 mm) at the sides and 6" (152.4 mm) at the rear. Clearance from non-combustible construction may be 0" at the sides and 6" (152.4 mm) at the rear.

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 40" (101.6 cm) is required.

The range must be installed so that the flow of combustion and ventilation air will not be obstructed. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to allow for combustion of the gas at the burners.

INSTALLATION CODES AND STANDARDS

The range must be installed in accordance with:

In the United States of America

1. State and local codes.
2. National Fuel Gas Code, ANSI-Z223-1 (latest edition). Copies may be obtained from The American Gas Association, Inc., 1515 Wilson Blvd., Arlington, VA 22209.

In Canada

1. Local Codes.
2. CAN/CGA-B149.1 Natural Gas Installation Code (latest edition).
3. CAN/CGA-B149.2 Propane Installation Code (latest edition). Copies may be obtained from The Canadian Standards Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

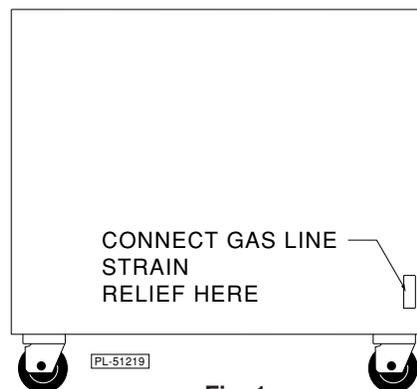
ASSEMBLY

Ranges Mounted on Casters

NOTICE: When the range is mounted on casters, it must be installed with the casters supplied, a connector (not supplied by Vulcan-Hart) complying with either ANSI-Z21.69 (latest edition) or CAN/CGA-6.16 (latest edition), and a quick-disconnect device complying with either ANSI-Z21.41 (latest edition) or CAN1-6.9 (latest edition). It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions. Attach the restraining device at the rear of the oven (Fig. 1).

Provide a restraining device or other means to limit movement of the range without depending on the connector and/or any quick-disconnect device or its associated piping to limit movement of the range. Attach the restraining device to the rear of the range (Fig. 1).

Should it be necessary to disconnect the restraint, turn off the gas supply before disconnection. Reconnect the restraint before turning the gas supply on and returning the range to its installation position.



Installation of Broiler/Griddle Bricks

The broiler/griddle utilizes ceramic fire bricks for heat radiation of the burners. Install the broiler bricks before connecting the gas supply line.

1. Remove the six $5\frac{1}{4}$ " x $2\frac{1}{4}$ " (133.3 x 57 mm) and six $5\frac{1}{4}$ " x $5\frac{1}{16}$ " (133.3 x 128.6 mm) bricks from the shipping box.
2. Install the six $5\frac{1}{4}$ " x $2\frac{1}{4}$ " (133.3 x 57 mm) bricks to the left- and right-hand sides of the burner. To install the bricks, insert them one at a time through the opening in the front of the broiler. Angle the brick sideways so that it will slip between the burner edges. Set the bricks flat in place resting on these edges. Push each brick installed as far to the rear of the burner as possible so that the last brick will install easily (Fig. 2).

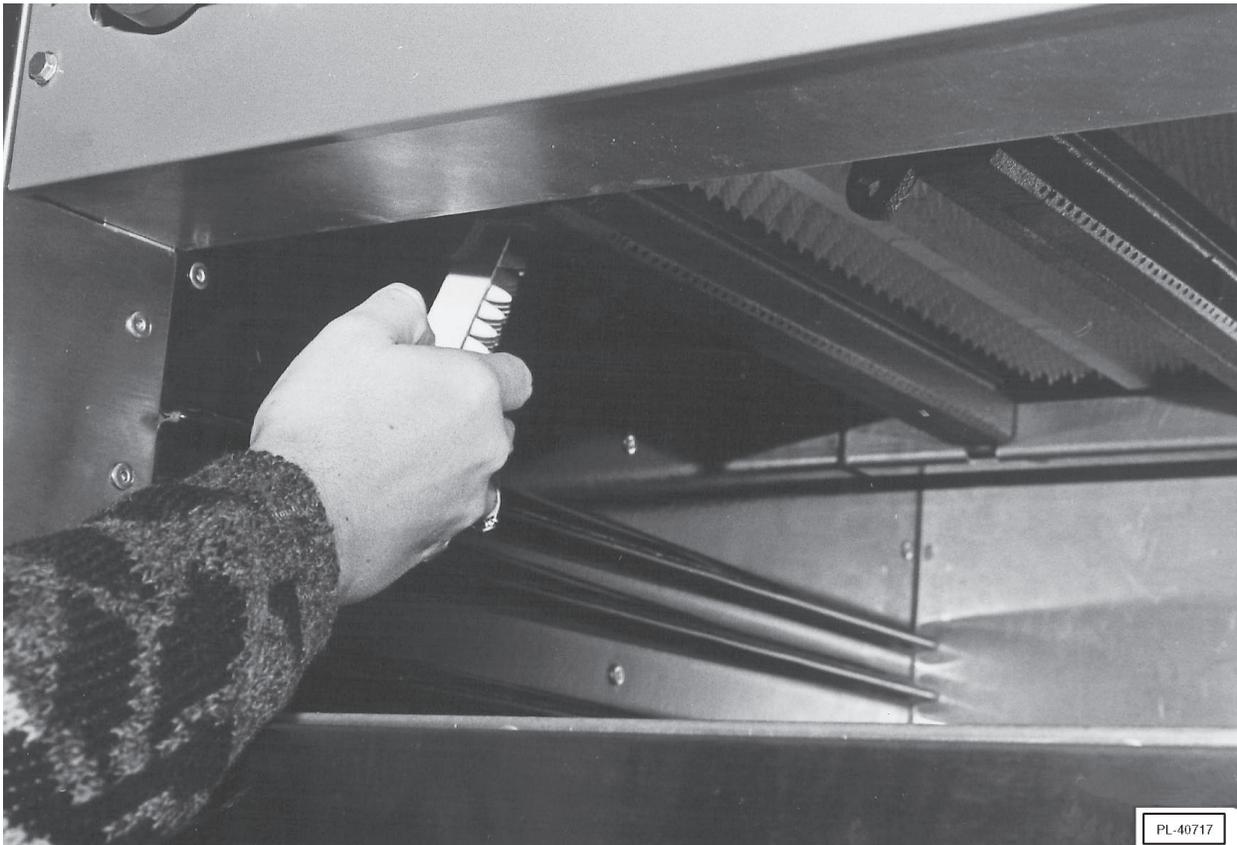


Fig. 2

3. Install the six $5\frac{1}{4}$ " x $5\frac{1}{16}$ " (133.3 x 128.6 mm) bricks to the center burners as described in Step 2.

Installation of Griddle Top Bricks

The griddle top section is extremely heavy. It will require three people to install the griddle and griddle brick — two people to lift the griddle plate (Fig. 3) and one person to set the bricks and griddle thermostat capillary bulb(s) in place.

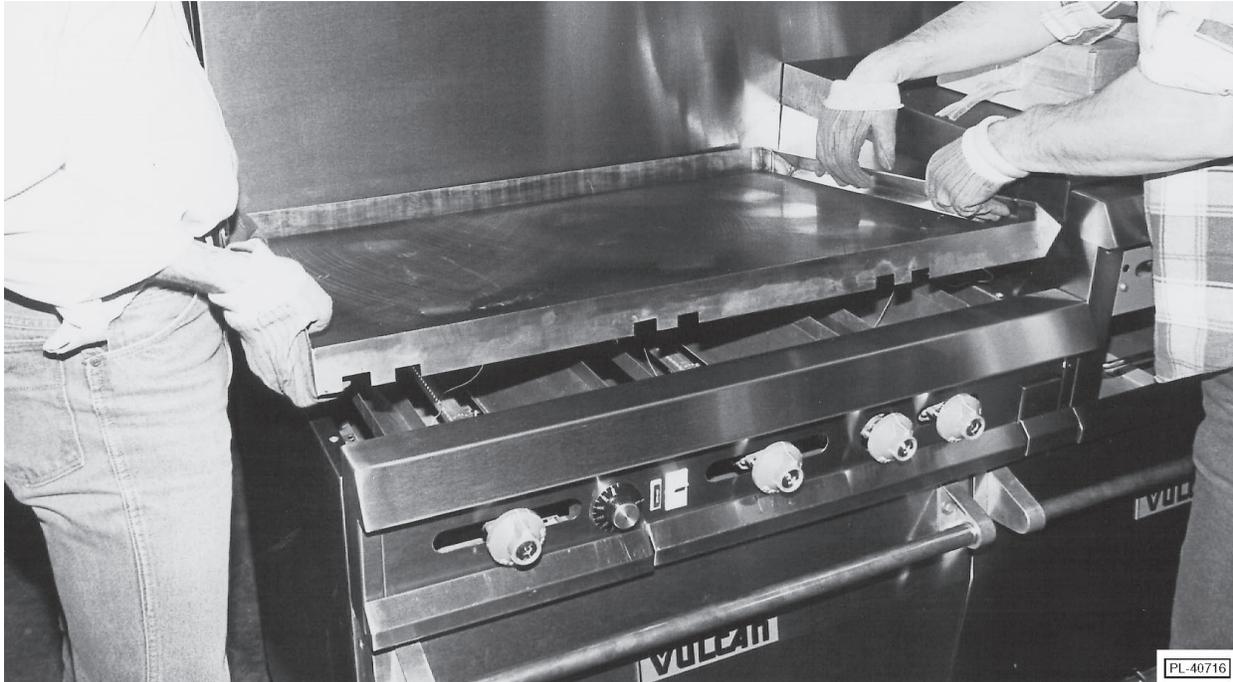


Fig. 3

The griddle top section utilizes a two-fold baffle assembly to support the composite/mortar fire bricks. There will always be only one small 6½" (165 mm) wide baffle assembly with every griddle top order. There will be at least one 9⅞" (250.8 mm) wide baffle assembly per griddle, possibly more, depending on the griddle width.

The 6½" (165 mm) wide baffle will utilize two 10" x 4" (254 x 101.6 mm), two 7" x 4" (177.8 x 101.6 mm), and one triangular 4⅜" x 3" x ½" (111.1 x 76.2 x 12.7 mm) brick set.

The 9⅞" (250.8 mm) wide baffle assembly will utilize two 10" x 4" (254 x 101.6 mm), two 7" x 4" (177.8 x 101.6 mm), and one triangular 9⅞" x 2" x 1⅞" (239.7 x 50.8 x 47.6 mm) brick set.

1. The griddle bricks are shipped in a rectangular cardboard box. Locate the box and carefully inspect quantities as explained above.
2. Clean anti-rust coating from top of griddle, following the procedures described in the CLEANING - GRIDDLE PLATE section of this manual.
3. Remove griddle plate. With one person at either side of the griddle, gently lift griddle straight up. **DO NOT** pull griddle forward until the third person has checked to ensure that the capillary bulb(s) are freed from the underside of the griddle plate. If bulb(s) are still attached to the griddle, pull capillary bulb(s) wire gently through the "V" shield(s) until the bulb(s) are free. Rest the griddle plate in a secure place.

4. Exercise caution when placing brick in a thermostatically controlled griddle section. DO NOT hit thermostat bulb while installing bricks. The thermostat bulb is a sensitive device and may be easily knocked out of adjustment.
Into the 6½" (165 mm) wide baffle, install:
 - a. Two 10" x 4" (254 x 101.6 mm) bricks, placing the miter edge, one to each side of the front burner baffle area (Fig. 4).
 - b. Two 7" x 4" (177.8 x 101.6 mm) bricks, one to each side of the rear burner baffle area (Fig. 4).
 - c. The triangular 4¾" x 3" x ½" (111.1 x 76.2 x 12.7 mm) brick across the baffle burner area front (Fig. 4).
5. Into the 9⅞" (250.8 mm) wide baffle, install:
 - a. Two 10" x 4" (254 x 101.6 mm) bricks, placing the miter edge, one to each side of the front burner baffle area (Fig. 4).
 - b. Two 7" x 4" (177.8 x 101.6 mm) bricks, one to each side of the rear burner baffle area (Fig. 4).
 - c. The triangular 9⅞" x 2" x 1⅞" (239.7 x 50.8 x 47.6 mm) brick across the baffle burner area front (Fig. 4).
6. If burner has been strapped down, remove the wire strapping device, using wire cutters.
7. Check to ensure that all bricks and burners are secure. Carefully replace the griddle top section. When replacing griddle top section, be sure that the griddle capillary and bulb(s) are not in a position to be crushed. Gently pull the griddle capillary towards the front of the range and out from under the griddle area. While two people (one on each side of the griddle) are lowering the griddle into place, the third person must gently feed the griddle thermostat bulb(s) through the "V" shield(s) until completely covered. Also ensure that the capillary is not positioned over the burner flame pattern. Continue to lower the plate into place until it is resting evenly on top of the range.

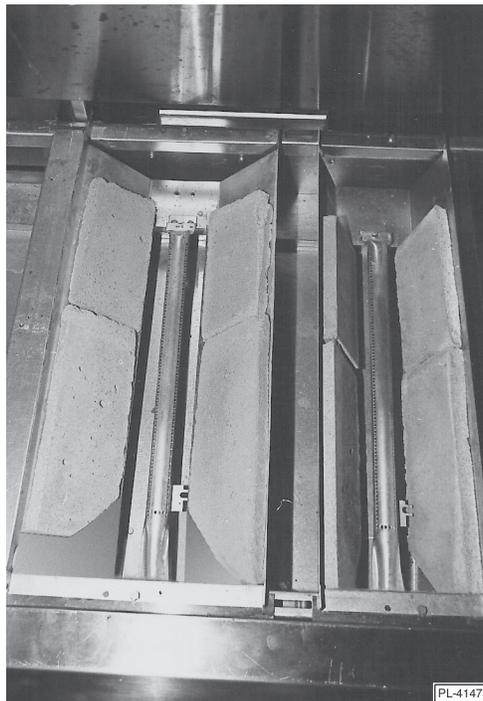


Fig. 4

Installation of Hot Top Bricks

The hot top sections utilize composite/mortar fire bricks for heat distribution of the burners. Install these bricks before connecting the gas supply line or installing the back riser.

1. The composite/mortar bricks are shipped in a rectangular cardboard box. Locate box and carefully remove two 10" x 4" (254 x 101.6 mm), two 7" x 4" (177.8 x 101.6 mm), and one triangular 9⁷/₁₆" x 2" x 1⁷/₈" (239.7 x 50.8 x 47.6 mm) bricks. There should be one box of bricks per hot top section ordered.
2. Rest the hot top plate in a secure area.
3. Install two 10" x 4" (254 x 101.6 mm) composite/mortar bricks, placing the miter edge, one to each side of the front burner baffle area (see Fig. 4).
4. Install two 7" x 4" (177.8 x 101.6 mm) bricks, one to each side of the rear burner baffle area (see Fig. 4).
5. Install the triangular 9⁷/₁₆" x 2" x 1⁷/₈" (239.7 x 50.8 x 47.6 mm) brick across the baffle burner area front (see Fig. 4).
6. If burner has been strapped down, remove the wire strapping device, using wire cutters.
7. Check to ensure that all bricks and the burner are secure. Carefully replace the hot top section on top of the range.

Backsplash

The range is equipped with a 23" (584.2 mm) high backsplash and shelf.

1. Remove the backsplash components from the crating materials.
2. Check the backsplash component parts against the list below to ensure that all the required parts for the backsplash installation have been obtained. (See Fig's. 5 & 6.) If any parts are missing, contact your dealer or closest parts depot immediately.

Backsplash Component Parts

MODELS			
EG24	EG36	EG60 & 160	EG260
Std. 23" (584.2 mm) High Backsplash 417330-2 (1)	Std. 23" (584.2 mm) High Backsplash 417331-2 (1)	Std. 23" (584.2 mm) High Backsplash 417433-2 (1)	Std. 23" (584.2 mm) High Backsplash 417334-2 (1)
Backsplash Channel 417252-1 (2)	Backsplash Channel 417252-1 (2)	Riser Channel 417341-1 (1)	Backsplash Channel 417252-1 (2)
Heat Shield 417340-1 (1)	Heat Shield 417341-1 (1)	Heat Shield 417343-1 (1)	Heat Shield 417343-1 (1)
#10 Sht. Metal Screw 3.0145-1 (16)	#10 Sht. Metal Screw 3.0145-1 (16)	#10 Sht. Metal Screw 3.0145-1 (20)	#10 Sht. Metal Screw 3.0145-1 (4)
¼-20 x 2 ⁵ / ₁₆ " (58.7 mm) Lg. Machine Screw (4)	¼-20 x 2 ⁵ / ₁₆ " (58.7 mm) Lg. Machine Screw (4)	¼-20 x 2 ⁵ / ₁₆ " (58.7 mm) Lg. Machine Screw (4)	¼-20 x 2 ⁵ / ₁₆ " (58.7 mm) Lg. Machine Screw (6)
Shelf Assembly 417243-G1 (1)	Shelf Assembly 417244-G1 (1)	Shelf Assembly 417246-G1 (1)	Shelf Assembly 417246-G1 (1)

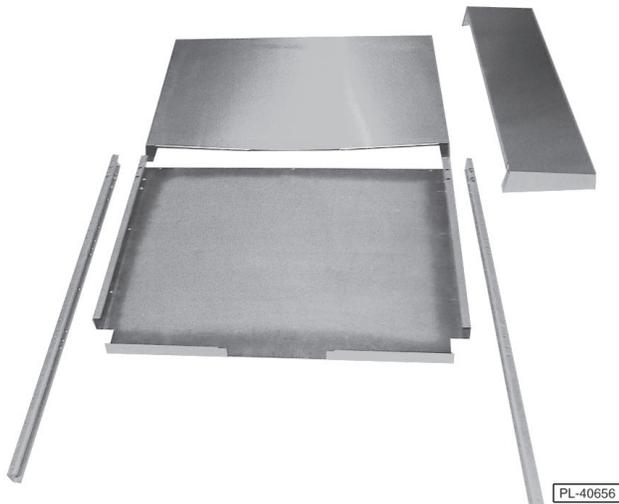


Fig. 5



Fig. 6

3. Assemble the required components as shown in Fig's. 5 and 6.
4. Lift the assembly up, sliding the channels into the space provided at the rear of the range (this may require two people).
5. It may be necessary to pull the heat shield bottom out slightly in order to clear the oven flue box area. Be sure the backsplash is resting evenly and the channel holes are lining up with the holes provided in the right- and left-hand body side (Fig's. 7 & 8).

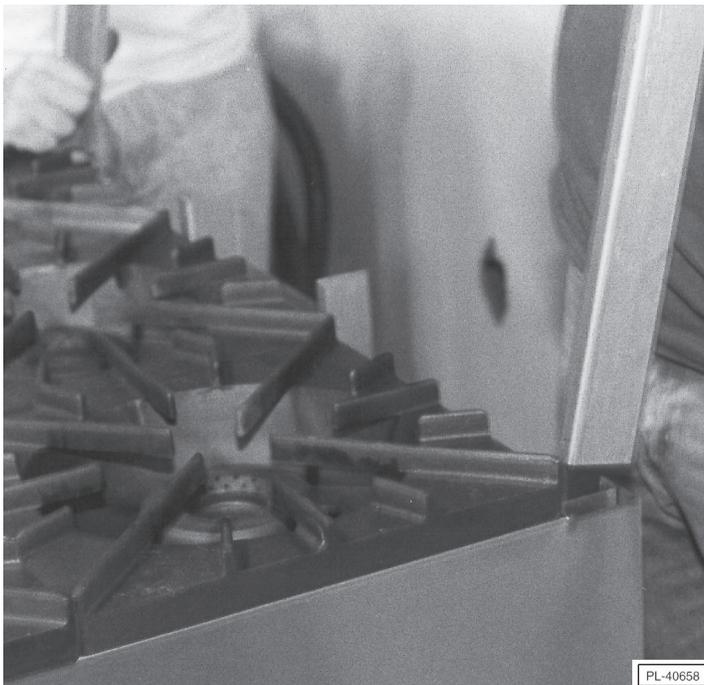


Fig. 7

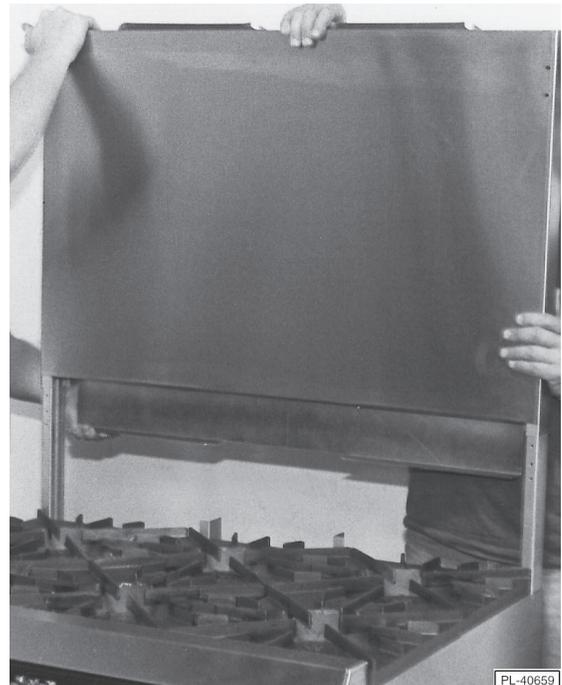


Fig. 8

6. Install eight #10 sheet metal screws (4 to each channel leg) (Fig. 9).

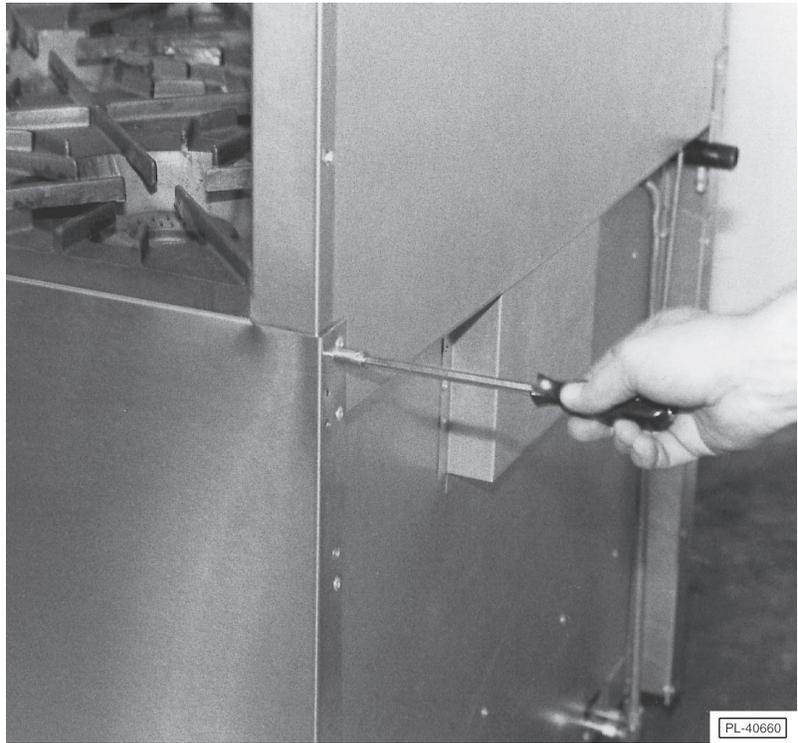


Fig. 9

7. From the front, install four $\frac{1}{4}$ -20 x $2\frac{5}{16}$ " (58.7 mm) long machine screws and secure bolts with locknuts. Do not tighten the screws all the way down. Leave about $\frac{1}{4}$ " (6.4 mm) of play in each screw (Fig. 10)

8. Lift the shelf up and slide the shelf into position over the screw heads (Fig. 11).

9. Tighten the four screws to secure the shelf.



Fig. 10

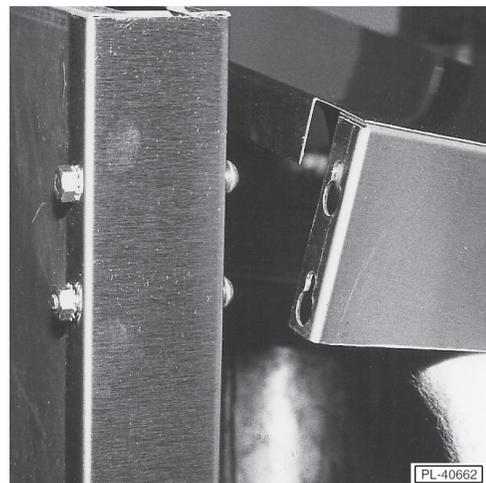


Fig. 11

LEVELING

Check the leveling of the range. Place a carpenter's level inside the oven cavity across the oven rack(s). Level front-to-back and side-to-side.

To adjust the leveling, tilt the range to one side, and using channel locks, unscrew the adjustable leg insert as required. Repeat this procedure as necessary for each leg.

Casters for this range are of the non-adjustable type. Therefore, the floor must be level. If floor surface is not level, the range will experience cooking problems.

GAS CONNECTIONS

CAUTION: All gas supply connections and any pipe joint compound used must be resistant to the action of propane gases.

Each range is factory-equipped for the type of gas specified on the rating plate. The installation gas connection is a $\frac{3}{4}$ " 14 FPT ANSI Schedule #40 standard pipe.

Connect gas supply. Make sure the pipes are clean and free of obstructions.

Codes require that a gas shutoff valve be installed in the gas line ahead of the range.

Ranges are equipped with fixed burner orifices which coincide with installation elevation.

Before installing the gas pressure regulator, ensure that the regulator supplied agrees with rating plate gas supply.

The regulator for this gas type is sealed within a plastic bag attached to the oven rack inside the oven cavity. This regulator must be installed by a qualified installer.

Natural gas regulators are preset for 3.7" W.C. (Water Column) (0.9 kPa); propane gas regulators are preset for 10.0" W.C. (2.5 kPa).

Install the gas pressure regulator.

1. Locate $\frac{3}{4}$ " gas connection pipe extending from the rear of the range.
2. Cover pipe threads with leak sealant.
3. Screw regulator hand-tight onto pipe with regulator arrow pointing towards range body back (Fig. 12).
4. Using a pipe wrench, tighten regulator securely in an upright position (Fig. 12).

The arrow on the regulator shows the direction of the gas flow (Fig. 12). The pressure regulator must be mounted horizontally to ensure proper preset outlet pressure. If the regulator is installed in any other position, the outlet pressure must be reset for proper operation.



Fig. 12

A leak limiter is supplied with every regulator to allow excess gas pressure to escape. Do not obstruct leak limiter on gas pressure regulator, as obstruction may cause regulator to malfunction.

WARNING: PRIOR TO LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

TESTING THE GAS SUPPLY SYSTEM

When gas supply pressure exceeds $\frac{1}{2}$ psig (3.45 kPa), the range and its individual shutoff valve must be disconnected from the gas supply piping system.

When gas supply pressure is $\frac{1}{2}$ psig (3.45 kPa) or less, the range should be isolated from the gas supply system by closing its individual manual shutoff valve until the range is ready for start-up.

FLUE CONNECTIONS

DO NOT obstruct the flow of flue gases from the flue located on the rear of the range. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

From the termination of the flue to the filters of the hood venting system, a minimum clearance of 18" (457.2 mm) must be maintained.

Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment," NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

OPERATION

WARNING: THE RANGE AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE RANGE.

CONTROLS

- THERMOSTAT DIAL — Allows operator to regulate oven temperature from low to 500°F (260°C).
- OPEN TOP BURNER KNOB — Regulates gas flow to top burners. To increase heat, turn knob counterclockwise; to decrease heat, turn knob clockwise.
- GRIDDLE BURNER KNOB — Regulates gas flow to the griddle or hot top burner. To increase heat, turn knob counterclockwise; to decrease heat, turn knob clockwise.

LIGHTING AND SHUTTING DOWN PILOTS

All adjustment procedures associated with initial start-up should be performed **by an authorized Vulcan-Hart installation or service person.**

Hot Top and Griddle Top Burners

1. Turn main gas supply ON.
2. Wait 30 seconds and, using a taper, light the hot or griddle top pilot (Fig. 13).

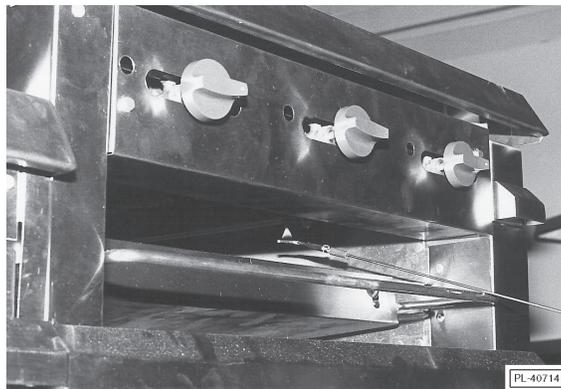


Fig. 13

3. If pilot fails to light, turn main gas supply OFF. Wait 5 minutes and repeat the above procedures.
4. Turn one hot top or griddle top burner valve ON to remove air from the gas line. Turn burner valve OFF when gas begins to flow.

Nightly Shutdown: Turn burner valve OFF; pilot will remain lit.

Complete Shutdown: Turn burner valve OFF; pilot will remain lit. Turn main gas supply OFF.

Open Top Burners

1. Turn main gas supply ON.
2. Wait 30 seconds and, using a taper, light the open top pilot (Fig. 14).



Fig. 14

3. If pilot fails to light, turn main gas supply OFF. Wait 5 minutes and repeat the above procedures.
4. Turn one open top burner valve ON to remove air from the gas line. Turn burner valve OFF when gas begins to flow.

Nightly Shutdown: Turn burner valve OFF; pilot will remain lit.

Complete Shutdown: Turn burner valve OFF; pilot will remain lit. Turn main gas supply OFF.

Broiler/Griddle

1. Turn main gas supply ON.
2. Wait 30 seconds and, using a taper, light broiler/griddle pilot (see Fig. 13).
3. If pilot fails to light, turn main gas supply OFF. Wait 5 minutes and repeat Steps 1 and 2.
4. Turn burner valve ON to purge air from the lines. Turn burner valve OFF when gas begins to flow.

Nightly Shutdown: Turn burner valve OFF; pilot will remain lit.

Complete Shutdown: Turn burner valve OFF; pilot will remain lit. Turn main gas supply OFF.

Oven

Light open top/griddle pilots before lighting oven pilot.

1. Open kick panel (Fig. 15) and lift up the pilot lighting hole cover.
2. Light pilot by depressing the reset button located behind the kick panel (Fig. 16). Continue to hold reset button in for 1 minute. If pilot fails to light, turn main gas supply OFF and wait 5 minutes before repeating Step 2.



Fig. 15

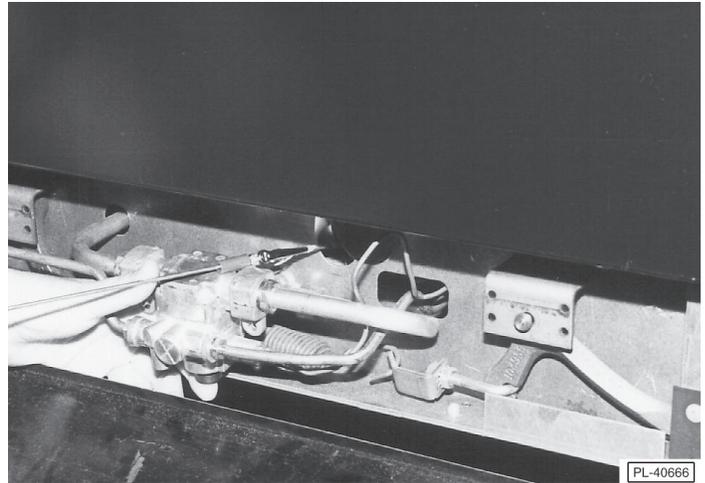


Fig. 16

3. After pilot is lit, turn the thermostat to the desired setting.

Nightly Shutdown: Turn oven thermostat OFF.

Complete Shutdown: Turn oven thermostat OFF. Turn main gas supply OFF.

BEFORE FIRST USE

Griddle Seasoning

CAUTION: This griddle plate is steel, but the surface is relatively soft and can be scored or dented by the careless use of a spatula or scraper. Be careful not to dent, scratch, or gouge the plate surface. Do not try to knock off loose food that may be on the spatula by tapping the corner edge of the spatula on the griddle surface.

A new griddle surface must be seasoned to do a good cooking job. The metal surface of the griddle is porous. Food tends to get trapped in these pores and stick; therefore, it is important to "season" or "fill up" these pores with cooking oil before cooking. Seasoning gives the surface a slick, hard finish from which the food will release easily.

To season, heat griddle top section at a low burner setting. Pour one ounce of cooking oil per square foot of surface over the griddle top section. With an insulated cloth, spread the oil over the entire griddle surface to create a thin film. Wipe off any excess oil with an insulated cloth.

Repeat this procedure 2 to 3 times until the griddle has a slick surface.

RACK ARRANGEMENT

Capacity

The oven has two rack positions and is supplied with one oven rack. Additional racks may be obtained through a Vulcan-Hart parts depot.

For best results when baking cakes and pastries, it is recommended that only a single rack position be utilized. However, proper rack usage and positioning is really determined by the individual cooking needs of the operator. If you are cooking a large roast, the entire oven cavity may be utilized. Remove the oven rack completely from the oven and place the roasting pan directly on the oven bottom.

INSERTING AND REMOVING OVEN RACKS

The oven rack has a stop to keep the rack from being pulled all the way out when unloading product. To install rack, place rack along side of top of side liner runners and slide rack completely to the rear of the oven compartment until rack drops into place (Fig's. 17 & 18).



Fig. 17



Fig. 18

To remove rack, reverse the procedure above by raising rear of oven rack stop above runner and pulling rack forward (Fig. 19).



Fig. 19

PREHEATING

Oven

Turn thermostat control to the desired cooking temperature and preheat oven for 25 minutes. To save on gas consumption, do not operate oven at maximum heat when it is not necessary. Turn thermostat down to 250°F (121°C) or OFF when oven is not in use or during idle cooking periods.

Hot Top Burners

Turn burner ON to highest heat to heat hot top section quickly. Hot top will be ready to cook on in about 10 minutes. After top section has reached operation temperature, turn some of the burners down. You will save as much as 80% of gas consumption and notice very little difference in cooking performance as long as you have allowed the entire hot top section to preheat properly.

Open Top Burners

Open top burners ignite quickly and do not require any preheating time. When food comes to a rolling boil, cut back to slower boil to conserve energy, yet continue boiling. Turn burners ON only when in use.

Broiler/Griddle

Turn the three manual gas valve knobs to full ON. After preheating for 5 minutes, turn valves down until desired flame or heating level is achieved. Position the removable broiler grid into one of the two slide positions, depending on which will achieve the proper product results.

LOADING AND UNLOADING OVEN

Open the door and load as quickly as practical to conserve heat. Avoid spilling liquids while loading. Close the door and refer to recipe for cooking time.

Provide adequate space for product unloading. Rapid unloading will conserve heat and reduce preheating for the next load.

COOKING CHART

Recommended temperatures and times are intended as a guide only. Adjustments must be made to compensate for elevation, variations in recipes, ingredients, preparation and personal preference on product appearance.

Meat roasting is most satisfactory at temperatures of 225°F to 325°F (107°C to 162.7°C) for beef, lamb, poultry and ham, and 325°F (162.7°C) for fresh pork as recommended by USDA and American Meat Institute.

A pan, approximately 12" x 20" x 1" (304.8 x 508 x 25.4 mm), full of water may be placed in the oven bottom to supply humidity; this will reduce shrinkage. Water should be added if necessary during roasting.

Roasting pans should be no deeper than necessary to hold drippings, usually 2" to 2½" (50.8 to 63.5 mm).

Cooking time and shrinkage may vary with roasting temperature, cut, grade of meat and degree of doneness. Smaller cuts will generally show greater time savings than larger cuts at a given temperature.

ROASTING TEMPERATURES AND TIMES

PRODUCT	TEMPERATURE	APPROX. TIME
Standing Rib Roast Oven Ready - 15 lbs. (6.8 kg)	250°F/121°C	3-4 Hrs. - Rare 4-4½ Hrs. - Med.
Rolled Rib Roast - 20-22 lbs. (9.1-10 kg)	275°F/135°C	4 Hrs. - Med.
Veal Roast - 15 lbs. (6.8 kg)	300°F/148.9°C	3 Hrs. - Med. Well
Turkey - 15-20 lbs. (6.8-9.1 kg)	300°F/148.9°C	3 Hrs.
Meat Loaf - 8-10 lbs. (3.6-4.5 kg)	350°F/176.7°C	45 to 60 Min.

RECOMMENDED TEMPERATURES AND TIMES FOR BAKING

PRODUCT	TEMPERATURE	APPROX. TIME (MIN.)
Cakes Sheet Cakes - 18 x 26 x 1" (457 x 661 x 25.4 mm) pan	300 to 325°F/148.9 to 162.8°C	18 to 25
Scaled 4½ to 6 lbs. (2 to 2.7 kg) per pan	325 to 360°F/162.8 to 182°C	20 to 23
Scaled 6 to 7½ lbs. (2.7 to 3.4 kg) per pan	335 to 350°F/168.3 to 176.7°C	22 to 25
Sheet Cakes - 18 x 26 x 2" (457 x 661 x 50.8 mm) pan	300 to 325°F/148.9 to 162.8°C	25 to 35
Equals 2-12 x 18 x 2" (304.8 x 661 x 50.8 mm) pans		
Scaled 10-12 lbs. (4.5-5.4 kg) per 18 x 26 x 2" (457 x 661 x 50.8 mm) pan or 5-6 lbs. (2.3-2.7 kg) per 12 x 18 x 2" (304.8 x 661 x 50.8 mm) pan		

RECOMMENDED TEMPERATURES AND TIMES FOR BAKING - Cont'd.

PRODUCT	TEMPERATURE	APPROX. TIME (MIN.)
Angel or Sponge Cakes Sheet pans 18 x 26 x 1" (457 x 661 x 25.4 mm) Scaled 5-6 lbs. (2.3-2.7 kg) per pan	300 to 325°F/148.9 to 162.8°C	15 to 20
Loaf or Tube Pans	315 to 340°F/157.2 to 171°C	20 to 30
Cup Cakes	350 to 400°F/176.7 to 204.4°C	6 to 12
Frozen Fruit Pies	350 to 375°F/176.7 to 190.5°C	30 to 45
Pumpkin or Custard Pies	300 to 350°F/148.9 to 176.6°C	30 to 45
Cobblers 12 x 18 x 2" or 12 x 20 x 2½" pans (304.8 x 661 x 50.8 or 304.8 x 508 x 63.5 mm)	350 to 400°F/176.7 to 204.4°C	30 to 45
Meringue Pies	350 to 425°F/176.7 to 218.3°C	6 to 10
Fruit Turnovers Sheet pans	350 to 375°F/176.7 to 190.5°C	15 to 25
NOTE: Cobblers, fruit, custard and pumpkin pies should be placed on sheet pans for baking.		
Cookies Rolled or Pressed Drop	350 to 400°F/176.7 to 204.4°C 350 to 400°F/176.7 to 204.4°C	6 to 12 6 to 15
Brownies	350°F/176.7°C	12 to 20
Yeast Breads		
NOTE: Yeast breads should be fully proofed for best results.		
Rolls - 1 oz. (28 grams)	350 to 400°F/176.7 to 204.4°C	5 to 10
1½ to 2½ oz. (42.5 to 70.8 grams)	350 to 400°F/176.7 to 204.4°C	8 to 15
Loaf Bread - 1 lb. (0.5 kg)	325 to 375°F/162.8 to 190.5°C	20 to 40
Sweet Rolls and Pastries	325 to 375°F/162.8 to 190.5°C	5 to 15
Biscuits - Rolled ½" (12.7 mm) thick	350 to 400°F/176.6 to 204.4°C	5 to 15
Muffins	325 to 375°F/162.8 to 190.5°C	6 to 18
Corn Bread		
18 x 26 x 1" (457 x 661 x 25.4 mm) pan, 5-7 lbs. (2.3-3 kg) per pan	335 to 400°F/168.3 to 204.4°C	10 to 20
18 x 26 x 2" (457 x 661 x 50.8 mm) pan, 8-20 lbs. (3.6-9.1 kg) per pan	335 to 400°F/168.3 to 204.4°C	15 to 25
Corn Muffins	335 to 385°F/168.3 to 196°C	10 to 20

OVEN BROILING OR FRYING

PRODUCT	TEMPERATURE	APPROX. TIME (MIN.)
Hamburger Patties 8 per lb. (0.5 kg) - Med. well done 6 per lb. (0.5 kg) 4 per lb. (0.5 kg)	400 to 450°F/204.4 to 232.2°C 400 to 450°F/204.4 to 232.2°C 375 to 385°F/190.5 to 196°C	5 to 6 7 to 10 8 to 12
Fish Sticks & Portions Frozen bread. - 1 oz. (28.3 grams) 2½ to 3 oz. (70.8 to 85 grams)	350 to 400°F/176.7 to 204.4°C 350 to 375°F/176.7 to 190.5°C	6 to 10 8 to 15
Chicken Pieces Broiled or Oven Fried 2 to 2½ lbs. (0.9 to 1.1 kg) 2½ to 3 lbs. (1.1 to 1.4 kg)	375 to 425°F/190.5 to 218.3°C 350 to 400°F/176.7 to 204.4°C	8 to 15 15 to 25
Lobsters 1 to 1½ lbs. (0.5 to 0.6 kg)	400 to 450°F/204.4 to 232.2°C	8 to 14
Lobster Tails Frozen, ½ to 1 lb. (0.2 to 0.5 kg)	350 to 400°F/176.7 to 204.4°C	10 to 15

REHEATING PREPARED FOODS

Frozen French Fries	400 to 450°F/204.4 to 232.2°C	6 to 8
Frozen TV Dinners	350 to 400°F/176.7 to 204.4°C	10 to 12
Frozen Entrees - 1" (25.4 mm) thick	300 to 350°F/148.9 to 176.7°C	10 to 20
Frozen Meals 8 oz. (0.2 kg) foil package	350 to 400°F/176.7 to 204.4°C	20 to 30

CASSEROLES

Food Service Pans 2" to 3" (50.8 to 76.2 mm) deep 3" to 4" (76.2 to 101.6 mm) deep	325 to 375°F/162.8 to 190.5°C 325 to 375°F/162.8 to 190.5°C	15 to 25 20 to 35
Ramekins or Foil Pans Up to 1½" (38 mm) Deep Frozen	350 to 400°F/176.7 to 204.4°C 350 to 400°F/176.7 to 204.4°C	5 to 6 10 to 15

MISCELLANEOUS PRODUCTS

Baked Potatoes 120 count per 50 lbs. (22.7 kg) 100 count per 50 lbs. (22.7 kg) 80 count per 50 lbs. (22.7 kg)	400 to 450°F/204.4 to 232.2°C 400 to 450°F/204.4 to 232.2°C 400 to 450°F/204.4 to 232.2°C	20 to 25 25 to 40 30 to 50
Pizzas Frozen or with prebaked crust	425 to 475°F/218.3 to 246°C	5 to 10
Grilled Cheese Sandwiches	400 to 425°F/204.4 to 218.3°C	8 to 10

CLEANING

Do not use Dawn dish detergent to clean the exterior or interior components of the range.

DO NOT use scouring powder. It is extremely difficult to remove completely, and accumulations can build up that will damage the oven.

Vulcan painted surfaces may be cleaned using a soft cloth and mild detergent solution.

RANGES

Daily:

Remove nickel-plated racks and clean in a sink.

While still warm, wipe top with a soft cloth or other grease absorbing material to remove spillovers, grease, etc., before they burn in. A crust on top of the hot top range looks unsightly and slows down cooking speed because it reduces the flow of heat to the utensil.

Clean oven and oven door daily, especially if fruit pies or tomato sauces were baked, meats roasted, and if there have been spillovers.

After processing some foods at low temperatures, odors may linger in the oven. These odors may be cleared by setting the thermostat at 500°F (260°C) and allowing the oven to operate unloaded for 30 to 45 minutes.

Empty the broiler grease pan/trough daily or as often as necessary. **CAUTION: Remove the grease pan/trough slowly and be careful of liquid wave action.** It is recommended that the grease pan/trough be emptied whenever it is $\frac{3}{4}$ filled. The drip shield, grids and grease pan/trough should be washed with a mild grease-dissolving solution. Some chefs scrape the grid with a three-cornered metal scraper. Scrub the broiler chamber and body front frequently and you will have less smoking.

Clean cast iron open top grates with a mild soap and water solution. Rinse thoroughly and dry with a clean, water-absorbent towel. Immediately after drying (with grates still removed from the range top), season grates lightly with liquid vegetable or Pam spray-type cooking oil.

After seasoning, replace grates onto the range. Turn all open top sections ON LOW and allow them to burn for at least 15 minutes before using pots or pans on the range top.

Season the open top grates after each cleaning. Failure to season grates will cause grates to rust.

Weekly:

Boil burners in a solution of washing soda. Rinse and dry parts thoroughly. Flash rusting may occur. This is a normal condition and will not affect the performance or the product prepared.

When reinstalling the burner back onto the unit, be sure the burner heads are properly connected. Do not light the pilot or turn burner valve "ON" with the burner head removed.

Oven Door Gasket

To clean the oven door gasket, use a soft cloth or sponge and a mild cleanser. **DO NOT USE STRONG OVEN CLEANERS SUCH AS EASY OFF® OR MR. MUSCLE®.** Cleaners of this nature will destroy the gasket material.

GRIDDLE PLATE

Cleaning the griddle section will produce evenly cooked, perfectly browned griddle products and will keep the cooking surface free from carbonized grease. Carbonized grease on the surface hinders the transfer of heat to the food. This results in loss of cooking efficiency and spotty browning which gives foods an unappetizing appearance. To keep the griddle clean and operating at peak efficiency, follow these simple instructions:

After Each Use:

Carefully clean griddle with wire brush or flexible spatula.

Daily:

Thoroughly clean backsplash, sides and front. Remove grease pan, empty and wash out in the same manner as any ordinary cooking utensil.

Clean griddle surface thoroughly. If necessary, use a griddle stone, wire brush or steel wool over the surface. Rub with the grain of the metal while still warm. A detergent may be used on the plate surface to help clean it, but the cleaner must be thoroughly removed. After removal of detergent, the surface of the plate must be reseasoned with a thin film of oil to prevent rusting and food sticking.

If the griddle is to be shut down for an extended period, put a heavy coat of grease over the griddle plate.

MAINTENANCE

WARNING: THE RANGE AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE RANGE.

VENT

Every six months, when cool, check the vent for obstructions.

SERVICE AND PARTS INFORMATION

To obtain service and parts information concerning the ranges covered in this manual, contact the Vulcan-Hart Service Depot in your area (refer to listing supplied with the range), or Vulcan-Hart Company Service Department at the address or phone number shown on the front cover of this manual.